



MENU



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ZUCCHIPIZZA
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Margherita

25

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, Parmigiano Reggiano cheese and Extra Virgin Olive Oil.



Calabrese & Nduja Volcano

29

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, spicy Italian Calabrese Salami, Kalamata Olives, gourmet Italian Sausage, Onions, spicy Italian Calabrian sausage, Oregano, creamy Burrata cheese, Parmigiano Reggiano and EVOO.



San Daniele Carpaccio

31

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, Beef Carpaccio with Chef's special drizzle sauce, local farm Arugula, infused Cheery Tomatoes, creamy Burrata, shaved Parmigiano Reggiano and EVOO.



Prosciutto Truffle King

31

Chef's homemade Béchamel sauce, Fior Di Latte mozzarella, Basil, sautéed Shimeji Mushrooms in a wine reduction, Prosciutto Di Parma, creamy Burrata cheese, Parmigiano Reggiano and Black Truffle Oil.



Premium Pepperoni

29

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, cup premium Pepperoni, Ricotta cheese, Kalamata Olives, Oregano, Parmigiano Reggiano and EVOO.
Served with Honey and crushed peppers on the side.



Quattro Formaggi

27

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, Gorgonzola cheese, Ricotta cheese, Parmigiano Reggiano cheese, Oregano, Kalamata Olives and EVOO.
Served with Honey on the side.



Meat Lover's

31

San Marzano Tomato sauce, Fior Di Latte mozzarella, local farm fresh Basil, cup premium Pepperoni, gourmet Italian Sausage, slow cooked Angus Beef, infused Cheery Tomatoes, Onions, Prosciutto Di Parma, Parsley, Parmigiano Reggiano and EVOO.
Served with Sicilian Lemon on the side.



Spinach, Feta & Mushrooms

29

Chef's Alfredo sauce, Fior Di Latte mozzarella, organic Spinach, Feta cheese, Garlic homemade paste, sautéed Shimeji Mushrooms in a wine reduction, organic Leek, Italian Artichokes, sweet Beak Peppers, Parmigiano Reggiano and EVOO.